



BRILÙS

TECHNICAL SHEETS – SPARKLING WINE

OUR SELECTION

Brilùs begins its journey with the ultimate expression of the region's grape varieties: none other than the king, PINOT NOIR. The "Brilùs" sparkling wine line is inspired by brilliance and effervescence—qualities that bring light and joy to every sip—through two labels designed to convey the uniqueness and personal interpretation of the terroir.

SCINTILLA

Quality sparkling wine, Metodo Classico Extra Brut
36 months of lees ageing

ESTRO

Quality sparkling wine, Metodo Classico Rosè | Brut
36 months of lees ageing



BRILÙS

SCINTILLA

Variety

Pinot Nero 100%

Terroir

The vineyard is located in the hilly area of Oltrepò Pavese, facing east at an altitude of 200–220 meters above sea level. The soils are predominantly clay, and the vineyard is managed according to organic practices, with natural grass cover. The vines, trained to cordone speronato (spur pruning), have an average age of 15 years. Planting density is 5,500 vines per hectare.

Harvest and Vinification

Manual harvesting takes place in the first half of August to preserve the natural freshness of the grapes. After gentle pressing, primary fermentation occurs at low temperature in stainless steel tanks. The tirage, carried out in May and June, marks the beginning of the second fermentation in the bottle following the Metodo Classico. The wine then ages for 36 months on fine lees, developing complexity and structure, before disgorgement.



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Tasting Profile

Intense straw-yellow with golden highlights, fine and persistent perlage, and a broad, fragrant bouquet. Floral notes of chamomile and freesia are combined with the defined fragrance of bread crust. The palate is savory and mineral, versatile throughout a meal, with remarkable harmony alongside raw seafood, shellfish, delicate risottos, and soft-ripened cheeses.

Service

Best served in a classic flute or tulip-shaped flute at 8–10°C.

Bottle Aging: 36 months on fine lees

Alcohol Content: 12,5% vol.

Residual Sugar: Extra Brut, 4 gr/l



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ESTRO

Variety

Pinot Nero 100%

Terroir

The vineyards are located in the hilly area of Oltrepò Pavese, facing southwest at an altitude of 220 meters above sea level. The soils feature a mixed texture with a predominance of clay and silt, ideal for imparting structure and freshness to the wine. The vines, cultivated organically, have an average age of 20 years. Planting density is 4,800 vines per hectare, and yields are kept low to ensure excellent grape quality.

Harvest and Vinification

Harvest takes place in the second half of August, with manual picking into small crates to preserve the integrity of the fruit. After a brief maceration on the skins to obtain the characteristic rosé hue, the grapes are gently pressed. Primary fermentation occurs in stainless steel at controlled temperature. Secondary fermentation takes place in the bottle following the Metodo Classico, followed by 36 months of lees aging to develop aromatic complexity and finesse.



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Tasting Profile

Delicate onion-skin pink color, with a fine, elegant, and persistent perlage. The bouquet is floral with notes of rose, alongside hints of blackcurrant and morello cherry. On the palate, red fruit flavors evolve gracefully, recalling cassis. Perfect as an all-meal wine, it pairs particularly well with fish carpaccio, delicate charcuterie, beef tartare, and seafood dishes. Excellent also with fruit-based desserts that are not overly sweet.

Service

Best served in a classic flute or tulip-shaped glass at 8–10°C.

Bottle Aging: 36 months on fine lees

Alcohol Content: 12,5% vol.

Residual Sugar: Brut, 8 gr/l



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